



SAVE VS. SCRATCH

Discover how Sunny Fresh™ entrees actually
SAVE YOU MONEY versus scratch preparation.



EXAMPLE 1:
Sunny Fresh™ Skillet Frittata®

	Scratch Omelet/Frittata	Sunny Fresh™ Skillet Frittata®
Ingredients (per item)	\$0.35	\$0.70
Labor & Prep (per item)	\$1.13	\$0.164
Total Cost (per item)	\$1.48	\$0.864
Savings Per Item		\$0.616
Savings Per Case		\$29.57



EXAMPLE 2:
Sunny Fresh™ Breakfast Wrap

	Scratch Breakfast Wrap/Taco	Sunny Fresh™ Breakfast Wrap
Ingredients (per item)	\$0.42	\$0.822
Labor & Prep (per item)	\$1.13	\$0.164
Total Cost (per item)	\$1.55	\$0.986
Savings Per Item		\$0.564
Savings Per Case		\$42.30

PLUS FACTOR IN:

	Scratch	Sunny Fresh™ Product
SAFETY:	Shell Eggs = Higher Risk	Shell-less and Safe
CONSISTENCY:	Varies Per Item	Constant
CLEAN-UP:	Time-Consuming	Minimal
WASTE:	Costly	None

INGREDIENT COST ASSUMPTIONS: 2 eggs at \$1.09/doz.; 1 tbsp milk at \$2.50/gal.; ½ oz. cheddar cheese at \$1.72/lb.; ½ oz. vegetables at \$0.97/lb.; ½ oz. ham at \$2.45/lb.; 1 tortilla at \$0.84/doz. Average market costs as of May 2010. Sunny Fresh™ products: foodservice FOB pricing as of May 2010.

LABOR & PREP COST ASSUMPTIONS: Prep and clean-up at \$8.00/hr; cooking at \$10/hr.; pan spray/butter at \$2/lb.

For more information, visit us at sunnyfresh.com or call 1-800-USA-EGGS (1-800-872-3447)

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